

CLAIM

1. A method for stabilizing 1,4-dihydroxy-2-naphthoic acid, which comprises reducing oxygen dissolved in a  
5 solution containing 1,4-dihydroxy-2-naphthoic acid.

2. The method according to claim 1, which further comprises adding an antioxidant as a stabilizing agent of 1,4-dihydroxy-2-naphthoic acid.

10

3. The method according to claim 1 or 2, which further comprises conducting a heat treatment to the solution containing 1,4-dihydroxy-2-naphthoic acid after reducing the oxygen dissolved in said solution.

15

4. The method according to claim 3, wherein the oxygen dissolved in said solution is reduced during the heat treatment.

20 5. The method according to claim 3, wherein the oxygen dissolved in said solution is reduced after the heat treatment.

25 6. The method according to any one of claims 1 to 5, wherein the solution is at least one liquid food or drink selected from the group consisting of a milk, a drink

containing a dairy product, a lactic acid bacteria beverage, a soy-milk, a vegetable juice, a fruit juice, a tea drink, a coffee drink, a cocoa drink, a sports drink, an energy drink, a carbonated beverage, an alcoholic 5 beverage and a soup.

7. The method according to any one of claims 1 to 6, wherein the solution is a solution containing a milk or a dairy product.

10

8. The method according to any one of claims 1 to 7, wherein the oxygen dissolved in said solution is reduced by substituting with an inert gas.

15 9. A method for producing food or drink containing 1,4-dihydroxy-2-naphthoic acid, which comprises stabilizing 1,4-dihydroxy-2-naphthoic acid by the method according to any one of claims 1 to 8.

20 10. The method according to claim 9, wherein a part of or all of the process is carried out under conditions in which the oxygen is reduced.

25 11. Food or drink produced by the method according to claim 9 or 10.